## Cookbook Recipe

1. Adjective
2. Food
3. Food
4. Adjective
5. Number
6. Food
7. Number
8. Food
9. Adjective
10. Noun
11. Noun - Plural
12. Noun
13. Adverb
14. Verb - Present Ends In Ing
15. Noun - Plural
16. Noun
17. Noun
18. Number
19. Noun
20. Number
21. Verb - Base Form
22. Food
23. Noun
24. Food
25. Noun
26. Verb - Base Form
27. Food
28. Verb - Present Ends In Ing
29. Food
30. Food

## Cookbook Recipe

Ingredients
5 $\qquad$
2 1/2 c. Milk
2 tbsp. $\qquad$ Sugar

1 tsp. Vanilla
$\qquad$ c. $\qquad$
1/2 c. Water
$\qquad$ tbsp. Unsalted $\qquad$

In a $\qquad$ , whisk the $\qquad$ , half of the milk, sugar and $\qquad$ ـ.

Add the flour $\qquad$ , $\qquad$ it until there are no $\qquad$ . Then, add the remaining $\qquad$ and $\qquad$ Leave the batter sitting out for $\qquad$ hour(s), or in the $\qquad$ for up to $\qquad$ day(s).

Over medium heat, $\qquad$ $\xrightarrow{\text { Food }}$ in a $\qquad$ . Pour the melted $\qquad$ into the batter and mix it in. Return the $\qquad$ with any remaining butter back to the stove and
$\qquad$ the $\qquad$ by pouring a small amount of batter into the pan and $\qquad$ $\xrightarrow{\text { Present ends in ING }}$ it to spread the batter thin (like $\qquad$ ). Cook all the $\qquad$ this way.

